

Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name BOOMTOWN KITCHEN & CREAMERY	Telephone Number Est 812- 590-1314 Own 812-786-9430	Date of Inspection 10/07/2020	ID#
Address 114 E. MAIN ST, NEW ALBANY IN 47150			
Owner MICHELLE COLLINS	Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up 10/14/2020	Released 10/07/2020
Owner's Address 112 ALTRA DR CLARKSVILLE, IN 47129		Menu Type 1 _ 2 _ 3 <u>X</u> 4 _ 5 _	
Person in Charge MEGAN EVANS			
Responsible Person's Email			
Certified Food Handler ANDREW COLLINS			

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
118	X			Observed overall lack of food safety knowledge or concern. Staff should retrain with owner, Michelle Collins who is the current CFM. all staff will initial and date an employee roster upon receiving training. However, moving forward, the establishment should install a more permanent and dedicated CFM. Establishment will have 30 days to obtain.	TODAY/30 DAYS
171	X			Observed bartender barehanding cocktail fruit during prep.	RETRAIN STAFF
177	X			Observed raw meat stored over cheesecake on speed rack in walk-in cooler.	TODAY
192	X			Observed past-dated food throughout kitchen coolers (sauces, sides, etc: 9/21, 9/27, 9/28, 9/29)	DISCARDED
303	X			Observed dishes stored on clean dish rack to be stained with food debris. Not properly washed, rinsed, sanitized.	RETRAIN STAFF
415	X			Observed gnats throughout establishment (worse in kitchen, warwash, bar, and server area)	1 WEEK
443	X			Measured sanitizer buckets at 500+ ppm.	RETRAIN STAFF
218		X		Observed low-boy cooler next to grill to be leaking and holding water.	1 WEEK
245		X		Observed damp wiping rags throughout establishment allowed to dry/outside of sanitizer bucket.	RETRAIN STAFF
291		X		Observed bleach test strips on dish machine, but no quat. ammonia test strips available for testing sanitizer buckets (which use Sani-Tabs)	1 WEEK
304		X		Observed dishes on storage rack to be dry stacked.	RETRAIN STAFF
324		X		Observed leak from upstairs' walk-in dripping into basement, causing standing water.	1 WEEK
310		X		Observed ceiling vent in bar hallway to be dusty.	TODAY
342		X		Observed men's restroom hot water to not be operational.	1 WEEK
346		X		Observed no handsoap available at server station.	TODAY
347		X		Observed no hand towels available at hand washing sinks.	TODAY
399		X		Observed wall at server station to be unsealed particle board. Must be painted or sealed.	1 WEEK
410		X		Observed lights in server station and warewash area to be broken. Light intensity must measure 70 FC.	1 WEEK
430		X		Observed hole in kitchen floor (being stuffed with cloth rag), hole in kitchen drywall, kitchen handsink coming off of wall	1 WEEK
433		X		Observed both mops not being properly hung to dry after use.	RETRAIN STAFF
426		X		Observed basement to be littered with unused equipment and building debris.	1 WEEK

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Summary of Violations C 7 NC 14 R 0

Received by (name and title printed): MEGAN EVANS	Inspected by (name and title printed): A.J. Ingram CHIEF FOOD SPECIALIST
Received by (signature):	Inspected by (signature): 
cc:	cc: